



## DEPARTMENT 119

### INDIANA STATE FAIR INDY INTERNATIONAL WINE COMPETITION www.indyinternational.org

**DON WHICKER**  
Sharpsville, IN  
Department Director

**PROF. CHRISTIAN E. BUTZKE**, Purdue University - Chief Judge/Chairman

**JILL BLUME**, Purdue University - Executive Director

**JEANETTE MERRITT**, Indiana Wine Grape Council - Marketing Director

### Competition Date - June 26-28, 2008

**\*\* NEW ENTRY DEADLINE - JUNE 10, 2008 \*\***

**SHIP WINES PREPAID with copy of ENTRY FORM to:**

**If paying by mail, send original ENTRY FORM with ENTRY FEES to:**

**Jill Blume • Purdue University • 745 Agriculture Mall Drive • West Lafayette, IN 47907-2009 USA**

### WINE COMPETITION DEPARTMENT TERMS AND CONDITIONS COMMERCIAL ENTRIES

1. An official 2008 Wine Competition entry form, appropriate fees and wine must be received by JUNE 10, 2008.
2. Submit three (3) bottles per entry, send separate from entry fee and include copy of entry form in every box.
3. Direct shipping for this event is authorized by Indiana ATC permit LOA 031709.
4. Entry fee for Commercial Wine is \$60 per entry. Entry fees are non-refundable.
5. Only bottled commercially available wines may be entered.
6. A commercial label must appear on all bottles.
7. A wine may not be entered in more than one class.
8. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.
9. Note the predominant grape variety or fruit used on the entry form.
10. A varietal wine must contain at least 75% of the designated variety.
11. A blended wine with no single variety of 75% must be entered as a blend.
12. Note the vintage on the entry form.
13. Note the true residual sugar (RS) content (in % = g/100mL) on the entry form so the entries can be arranged properly for judging.
14. Note information from the front of your label that identifies your wine on the entry form.
15. Judging will be Thursday, June 26 through Saturday, June 28, 2008 in the Toyota Blue Ribbon Pavilion on the Indiana State Fairgrounds in Indianapolis. The public is invited to observe the judging.
16. Panels of wine experts from around the world will conduct blind judging. The Chief Judge will approve the qualifications of judges before each competition.
17. Winning wines will receive concordance gold, gold, silver or bronze medals and trophies will be awarded to the best of the best.
18. Only award winning wines will be published.
19. Award winning wines have permission from the Indiana State Fair to promote awards won as soon as results are published.
20. Award winning wines will be posted at www.indyinternational.org by July 1, 2008.
21. Award winning wines from Indiana will be celebrated at *A Taste of Indiana Agriculture* wine reception. Check the Indiana State Fair website for details at www.indianastatefair.com.
22. Indiana residents will receive two tickets to the Indiana State Fair and two tickets to *A Taste of Indiana Agriculture* wine reception Wednesday, July 30, 2008 from 6-9 pm at the DNR Amphitheater and Fishin' Pond. For further ticket information please call the Indiana State Fair ticket office at (317) 927-1482.
23. Should you have further questions: (765) 494-1749 or winelab@purdue.edu.

### AMATEUR ENTRIES

1. An official 2008 Wine Competition entry form, appropriate fees and wine must be received by JUNE 10, 2008.
2. Submit two (2) bottles per entry, send separate from entry fee and include copy of entry form in every box.
3. Direct shipping for this event is authorized by Indiana ATC permit LOA 031709.
4. Entry fee for Amateur Wine is \$30 per entry. Entry fees are non-refundable.
5. Competition is open to any non-commercial winemaker legally permitted to make wine. Distilled products are not accepted.

6. A wine may be made from fruit, vegetable, flower or honey. Artificial flavoring or color may not be used.
7. A wine may not be entered in more than one class.
8. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.
9. Every bottle must be labeled with the following information:
  - Exhibitor name *Example: Joe Smith*
  - Class number *Class 402*
  - Predominant grape variety or fruit *75% Foch, 25% Chambourcin*
  - Vintage *2005*
  - Sweetness *Dry*
10. Note the predominant grape variety or fruit used on the entry form.
11. A varietal wine must contain at least 75% of the designated variety.
12. A blended wine with no single variety of 75% must be entered as a blend.
13. Note the vintage on the entry form.
14. Note the sweetness level on the entry form as either Dry or Sweet so the entries can be arranged properly for judging.
15. Judging will be Thursday, June 26 through Saturday, June 28, 2008 in the Blue Ribbon Pavilion on the Indiana State Fairgrounds in Indianapolis. The public is invited to observe the judging.
16. Panels of wine experts from around the world will conduct blind judging. The Chief Judge will approve the qualifications of judges before each competition.
17. Winning wines will receive concordance gold, gold, silver or bronze medals and trophies will be awarded to the best of the best.
18. Only award winning wines will be published.
19. Award winning wines have permission from the Indiana State Fair to promote awards won as soon as results are published.
20. Award winning wines will be posted at [www.indyinternational.org](http://www.indyinternational.org) by July 1, 2008.
21. Award winning wines from Indiana will be celebrated at A Taste of Indiana Agriculture wine reception. Check the Indiana State Fair website for details at [www.indianastatefair.com](http://www.indianastatefair.com).
22. Indiana residents will receive two tickets to the Indiana State Fair and two tickets to A Taste of Indiana Agriculture wine reception Wednesday, July 30, 2008 from 6-9 pm at the DNR Amphitheater and Fishin' Pond. For further ticket information please call the Indiana State Fair ticket office at (317) 927-1482.
23. Should you have further questions: (765) 494-1749 or [winelab@purdue.edu](mailto:winelab@purdue.edu).

## SPECIAL AWARDS

### CHEERS TO THE BEST OF THE BEST!

#### INTERNATIONAL COMMERCIAL TROPHIES

Best of Show  
 Best Red Wine  
 Best Rosé Wine  
 Best White Wine  
 Best Sparkling Wine  
 Best Dessert Wine  
 Best Fruit Wine  
 Best Mead  
 Most Gold Medals by Brand  
 Best Honey Wine Blend  
 Pacesetter Trophy: Best International Brand

#### INDIANA COMMERCIAL TROPHIES

Best Indiana grown French-American Wine  
 Best Indiana grown American Wine  
 Best Indiana grown Vinifera Wine  
 Best Indiana grown Fruit Wine  
 Governor's Cup ~ Best Indiana Winery

#### AMATEUR TROPHIES

Best Amateur Wine  
 Best Indiana Amateur Wine  
 Best Amateur Fruit Wine  
 Best Amateur Honey Wine  
 Best Indiana-grown Amateur Wine  
 Best Amateur Honey Wine Blend

## THANKS TO OUR SPONSORS

AMI WINES  
 EASLEY WINERY  
 DANVILLE HONEY  
 GRABER OLIVE HOUSE  
 INDIANA STATE BEEKEEPERS ASSOCIATION  
 INDIANA WINEGROWERS GUILD  
 LALLEMAND, INC.

MAIN STREET CHEESE  
 PHIL LEISURE FAMILY  
 PURDUE UNIVERSITY  
 RAWLES & ASSOCIATES  
 SENSIENT TECHNOLOGIES  
 TASTERS GUILD  
 TIPPIE TASTERS, AMERICAN WINE SOCIETY

# WINE CLASS LISTING

## CLASS DESCRIPTION

### NATIVE AMERICAN

#### WHITE AMERICAN VARIETIES

101	CATAWBA
102	WHITE MUSCADINE
103	NIAGARA
109	OTHER WHITE VARIETALS ( <i>Examples: Diamond, Delaware</i> )
110	WHITE BLENDS
111	AMERICAN LATE HARVEST / ICE WINE

#### RED AMERICAN VARIETIES

201	CONCORD
202	RED MUSCADINE
204	NORTON / CYNTHIANA
209	OTHER RED VARIETALS ( <i>Examples: Steuben, Fredonia</i> )
210	RED BLENDS
211	BLUSH / ROSE

### FRENCH AMERICAN

#### WHITE FRENCH-AMERICAN VARIETIES

301	CAYUGA WHITE
302	CHARDONEL
303	SEYVAL BLANC
304	TRAMINETTE
305	VIDAL BLANC
306	VIGNOLES
309	OTHER WHITE VARIETALS ( <i>Examples: LaCrosse, Melody, Aurore</i> )
310	WHITE BLENDS
311	FRENCH-AMERICAN LATE HARVEST / ICE WINE

#### RED FRENCH-AMERICAN VARIETIES

401	CHAMBOURCIN
402	CHANCELLOR
403	FOCH
409	OTHER RED VARIETALS ( <i>Examples: St. Croix, Rougeon</i> )
410	RED BLENDS
411	BLUSH/ROSE

### VINIFERA

#### WHITE VINIFERA

501	CHARDONNAY
502	GEWURZTRAMINER
503	MUSCAT
504	PINOT GRIS / GRIGIO
505	RIESLING
506	SAUVIGNON BLANC
507	VIOGNIER
508	OTHER WHITE VARIETALS
509	BORDEAUX STYLE BLENDS
510	WHITE BLENDS
511	VINIFERA LATE HARVEST / ICE WINE

#### RED VINIFERA

601	CABERNET FRANC
602	CABERNET SAUVIGNON
603	MERLOT
604	PETITE SIRAH
605	PINOT NOIR
606	SYRAH / SHIRAZ
607	ZINFANDEL
608	OTHER RED VARIETAL
609	BORDEAUX STYLE BLENDS
610	RED BLENDS
611	ROSE / BLUSH

### HONEY WINES

701	PURE HONEY WINES / MEADS	703	NATURALLY FLAVORED
702	HONEY AND FRUIT BLENDS	704	SPARKLING HONEY WINES

### FRUIT WINES

801	APPLE / PEAR	806	FLOWER / VEGETABLE
802	STONE FRUIT ( <i>Examples: peach, cherry, blends</i> )	807	FRUIT BLENDS
803	BERRY ( <i>Examples: strawberry, raspberry, berry blends</i> )	808	GRAPE AND FRUIT BLENDS
804	DRY STYLE, FRUIT ( <i>Example: oak aged blueberry</i> )	809	NATURALLY FLAVORED
805	TROPICAL / CITRUS	810	CIDER

### DESSERT (>14% alc.)

901	PORT STYLE	903	FRUIT
902	SHERRY STYLE		

### SPARKLING

001	BOTTLE FERMENTED	005	SPARKLING FRUIT WINES
003	CHARMAT PROCESS	006	CARBONATED WINES

### DISTILLED PRODUCTS

011	BRANDY	014	BRANDY LIQUEURS
012	GRAPPA	015	DE-ALCHOLIZED WINES
013	FRUIT BRANDY (Eau de Vie)		